

RUBBA SEAL

Silicone Adhesive Sealant

Kason's **Rubba Seal** is a reliable and versatile sealant for use in the food service industry or any job that requires silicone adhesive. It's 100% acetoxy-based formula is RU and NSF certified so it can be used safely in environments managing food.

When applied, Rubba Seal stays in place until it dries, providing a strong and flexible bond. It's resistant to water and moisture to help control wet and dry settings and can endure extreme temperatures, from as low as -80°F to as high as 500°F with our special hi-temp formula.



Air-cures fast: Tack-free in 20 minutes and dry overnight.



Can be used for standard and high temperatures.



Forms a waterproof seal to keep moisture in and out.



Nozzle is removable for easy cleaning and reuse after tube is opened.



Solid 10 oz. cylinder fits all caulking guns; flexible 3 oz. tube available for small jobs.



Doesn't sag when applied and won't peel when dry.



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PROPERTIES

Skin Time	12 Minutes
Tack Free	Time 20 Minutes
Cure Rate	1/4 " Bead / 24 Hours
VOC	30g/L (2.97% by Wt)
Elongation @ Break	550 %
Hardness (shore A)-	20 +/- 5
Movement	+/- 25%
Peel Strength	19 psi
Bond Durability on Glass/Vinyl/Aluminum	25%
Tensile Strength	75 psi
Staining	None
UV Resistance	Excellent
Application Temperature	-31 deg. F to 149 deg. F
Temperature Resistance	-76 deg. F to 450 deg. F (500 deg. F for Short Intervals)

SURFACE PREPARATIONS

The substrate must be clean, dry, frost free, sound and free of any oils, greases or incompatible sealers, paints or coatings that may interfere with adhesion. Do not apply if surface is damp or contaminated. It is recommended to test all substrates prior to applications.

DIRECTIONS

For best results, prepare clean surface. Cut nozzle to desired bead size. Apply with caulking gun, forcing sealant onto the substrate, then tool if needed. Clean excess material with mineral spirits or similar solvent.

STORAGE

Material is to be stored under controlled dry environment (below 75° F). Use within 18 months from date of manufacture. For best results, keep material in tightly closed containers when not in use.



NSF listed STD 051 for Food Zone use. All Foods. Authorized by USDA for use in Federally inspected meat and poultry plants. When cured and washed, sealant meets requirements of FDA regulation No. 21 CFR177.2600. Meets the following: U.S. FED. TTS-00230C, TTS-001543A, ASTM C920-79 and Canadian CGSB-19-GP-9MA Type 1. UL Recognized, file No. E175317.